



CREOLE REMOULADE

with Mayo

Ingredients

- 2 Tbsp. ketchup
- 1 cup mayonnaise
- 2 Tbsp. creole mustard
- 1 1/2 tsp. garlic, minced
- 1 Tbsp. tomato paste
- 1 tsp. Tabasco Sauce
- 3 tsp. paprika
- 2 Tbsp. celery, minced
- 1/2 cup green onions, minced
- 2 Tbsp. fresh parsley, finely chopped
- 1/2 tsp. salt
- 1/4 tsp. black pepper

Yields a bit under 2 cups of dressing.

- 1 Prep: mince green onions, celery, and garlic. Chop parsley.
- 2 Mix all ingredients together well. As with the other version, I think it tastes much better if you let it sit for a couple of hours before serving. I love this with crab cakes, and almost any kind of seafood.

When I serve it with cold boiled shrimp, I toss it, let it sit for at least an hour, and either serve on a bed of lettuce or mounded up on half of a ripe avocado.